

## Bar Bites and Nibbles

Sexy Chicken Skewers \$45  
Crispy Chicken Wings \$60  
Homemade Focaccia \$30

Jalapeno Poppers \$50  
Hummus and Charred Flatbread \$60  
BBQ Pork Sticky Ribs \$75

Pulled Pork Samosa \$45  
Slates Calamari \$48  
Cod Roe and Squid Ink Crackers \$35

## Starters

**Smoked Beetroot \$65**  
Beetroot Gastrique, Celeriac puree, beet ketchup, Jewish Relish, candied walnuts, muhammara filled goats cheese, served with smoked Vinegar crackers

**Tuna Ceviche Rose \$70**  
Ceviche "Caribbean style" with a citrus, fermented vegetables, dashi jelly and sriracha dressing

**Mushroom Tortellini \$60**  
Homemade Mushroom Tortellini with Local Pumpkin Velouté

**Tomato Gazpacho**  
Marinated Cherry Tomatoes, Pesto with Bloody Mary Granite

**Crispy Tandoori Egg \$65**  
Cod Bacalao, Vichyssoise Espuma

**Aged Beef Tartare \$70**  
Mushroom ketchup, soy and pickle mix on a crispy hash brown

**Packed Fish Cake \$65**  
Smoked Haddock chowder breaded fish cake, with a spring salad

**Twice Baked Souffle \$70**  
Arnold Bennet twice baked Souffle with Swiss cheese fondue of smoked Haddock

**Foie Gras & Ham Hick Terrine \$80**  
Ameretto jelly topped, served with freshly back brioche and Fig compote

## The Meat Brief

**16oz Cotes D' Beouf \$295**  
Served with Chimichurri Sauce

**Sticky Short Rib of Beef \$185**  
Served with Pommes Mouseline

**Chateau Briand**  
Minimum of 2 people \$200 per person  
Chimichurri Sauce  
**Porterhouse/T-bone 22oz Steak \$295**  
BBQ 'ed and finished with Chimichurri Sauce

## Sides \$25 each

Hand Cut Fries  
Broccoli with Chilli and Almonds

Sauteed Brussel Sprouts  
Glazed Carrots

Mac N Cheese  
Pommes Mouseline

Rnion rings  
House Salad

## Mains

**Pan Roasted Mahi Mahi \$110**  
Served with ratatouille, seaweed potatoes, roast bone beurre blanc, cod fritter, dill

**Chicken Milanese \$95**  
Spiced and Panko crumbed, with sexy fennel Waldorf oriental noodle salad, tamarind sauce

**Assiette of Pork \$125**  
BBQ Loin, confit belly, black pudding puree, celeriac puree, potato terrine and kale

**Roasted Vegetable Mille-Feuille \$95**  
Whipped Goats cheese, romesco, roasted garlic puree and crispy Kale

**Seafood Linguine \$95**  
Homemade pasta with Mussels, Shrimp, and Squid in a light chili oil with fresh herbs

**North African Hot Pot \$110**  
Slow cooked Lamb Shank with root vegetables with Israeli Couscous  
crispy potato nest and eggplant caviar

**Sexy Salad \$75/\$105**  
Peaches, Parma Ham, Candied Walnuts, artichokes over crushed Burrata dressed in pesto

**Slow Cooked Cornish Hen Caesar \$120**  
Spatchcock whole chicken garlic meat paste marinade with a side of Caesar Salad

**Vegan Bolognese \$110**  
Feels like bolognese but its not, vegan pasta and cheese